

**FREE**

# The Firkin



**CAMPAIGN  
FOR  
REAL ALE**

**Magazine of CAMRA North Bedfordshire • Vol 43 No 2 Summer 2018**



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**HISTORY OF BEER PART 3**

**The Campaign for Real Ale is a consumer organisation founded in 1971**

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# Chairman's Corner

**V**ariable certainly describes the weather this Spring. We could use some warmer weather now so we can get out

and enjoy a refreshing ale or cider. Every organization needs to think periodically about where its core aims, and CAMRA has been doing that. One clear focus is the retention of our pubs, many of which have interesting histories as John Pickering has written. This is essential to the retention of real ale and important to all who want to drink in sociable surroundings.

In past centuries we had brew-pubs owned by one person. When that person was no longer able to run the business it closed and

their beer was no longer available. For various reasons brewing became concentrated in fewer, larger breweries. Now the scene is changing again with the growth in micro-breweries, many being brew-pubs that might also supply others.

This Summer we should see the arrival of another such in the centre of Bedford with White Park relocating to the Three Cups in Newnham Street. I understand they now have all the permissions they need so they can start work with relatively little change to the bar or the garden. On a larger scale Charles Wells also have the permission they need to start their new Brewery on the edge of town, due to come on stream in Summer 2019. More new beers to try!

*Roger Stokes*

## It's the Black Lion again!

**E**very year, each of the three CAMRA branches in Bedfordshire chooses its Pub of the Year and, as reported in this issue, North Beds CAMRA's presentation went to the Polhill Arms at Renhold.

But then representatives of the three branches meet to decide between the three branch champions to choose the Beds County Pub of the Year. And - for the fourth consecutive year - this year they chose the Black Lion in Leighton Buzzard.

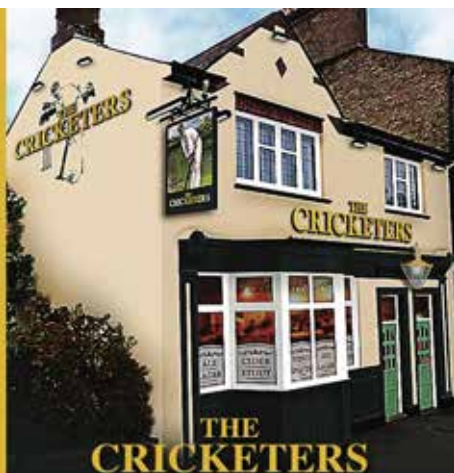
Since they arrived from Rugby, the Black Lion's licensee, Nikki, and her partner Stev have made the historic Black Lion, smack in the centre of the town, the undisputed best pub in Bedfordshire. With eight cask ales and eight real ciders on, and all of them superbly kept, the Black Lion, South Beds CAMRA's Pub of the Year, has become impossible to beat. Our congratulations to Nikki and Stev on their fourth victory.

It's such a shame that it is so hard to get

from Bedford to Leighton Buzzard by public transport so that we can properly sample all those beers and ciders... Try the X5 bus to Milton Keynes Central Station then a train to Leighton Buzzard. The pub's about ten minutes' walk from the station. But don't stay too late; you mustn't miss the last bus back from MK!

*Fytton Rowland*





## THE CRICKETERS

Sunday	: 12:00 - 22:30
Monday	: 17:00 - 23:00
Tuesday	: 17:00 - 23:00
Wednesday	: 17:00 - 23:00
Thursday	: 17:00 - 23:00
Friday	: 16:00 - 23:00
Saturday	: 12:00 - 23:00

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# Presentations Galore

Our Spring issue told of our selections for various North Beds CAMRA branch awards. Now we can report the presentations to all six winners!

At the Polhill Arms at Renhold, our Pub of the Year, licensee Paul Smith said that ten years ago he and his partner Lindsay Kent



*Polhill*

took a five-year lease on the pub from Greene King, whose expectation was that the pub would close at the end of that lease. Instead, he renewed the lease, and the pub has gone from strength – a proper pub, the hub of the community.

At the Three Cups in Bedford, our Town Pub of the Year, licensee Alan Kelly announced



*Three Cups*

that his White Park Brewery would move by July from Cranfield to the Three Cups. Alan's brother Peter, White Park's brewer,

has decided on a career change to the Fire Service. The new brewer will be none other than the Three Cups' Manager, Bev Burridge – our first Brewster in North Beds!

The Cock at Pavenham, our Most Improved Pub, was once another Greene King house in danger of closure, for conversion into a private house. The Parish Council obtained a designation as an Asset of Community



*Cock*

Value, though, and a local businessman bought it to keep it a pub. His tenant, John O'Grady, is a real-ale fan who keeps his beers very well, and the pub is now thriving.

Our Cider Pub of the Year is another popular and well used real pub, the Devonshire Arms in Bedford. Ronnie and Rebecca took it over a couple of years from



*Devonshire Arms*

the redoubtable Martin Bartlett, and it has continued to be a popular and successful real pub. They now have four real ciders

# Presentations Galore (continued)



*Bear*

dispensed by gravity.

The Bear in Bedford is our first-ever Young Members' Pub of the Year. Always popular with the younger generation, but getting plenty of patronage from older

people too, the Bear has recovered from its recent vicissitudes to be a proper pub again with a good choice of well-kept real ales.

Finally, our Club of the Year is the Cranfield Campus Social Club, which keeps its beer remarkably well despite having a clientele many of whom are not British and so are unfamiliar with real ale. Good for them!



*Cranfield Club*

## Branch Diary

CAMRA North Beds Branch business meetings are normally held on the second Thursday of alternate months. Social events are held on the third Thursday of each month.

Guests are welcome at social events, but members have priority on brewery visits. For latest information visit the branch website at [northbeds.camra.org.uk](http://northbeds.camra.org.uk)

Unless otherwise stated, for all events further details can be obtained from, and bookings made with, Gary Mudd on 01234 741871 or e-mail

[socials@northbeds.camra.org.uk](mailto:socials@northbeds.camra.org.uk)

### JUNE

#### Thursday 7th – Summer Day Out

Visit to breweries in Herts & Cambs.

#### Thursday 21st – Pubs visit

Meet at the Wellington Arms, Wellington Street, Bedford, at 7 p.m.

### JULY

#### Thursday 12th – Branch Meeting

Business meeting at Bedford Rowing Club, Duckmill Lane, Bedford, at 8 p.m. CAMRA members only.

### Thursday 19th – Pubs Visit

Meet at the Wellington Arms, Wellington Street, Bedford, at 7 p.m.

### Saturday 28th – All-Beds London Pubs Trip

Details to be announced

## AUGUST

### Thursday 2nd – Pubs Visit

Walking tour of Bedford Town Centre pubs. Meet at the Wellington Arms, Wellington Street, Bedford, at 7 p.m.

## SEPTEMBER

### Thursday 13th – Branch Meeting

Business meeting at Bedford Rowing Club, Duckmill Lane, Bedford, at 8 p.m. CAMRA members only.

### Thursday 20th – Pubs Visit

Meet at the Wellington Arms, Wellington Street, Bedford, at 7 p.m.

## OCTOBER

### Wednesday 3rd – Saturday 6th

Bedford Beer and Cider Festival, Corn Exchange, St Pauls Square, Bedford (see pages 7-8)

# Your Festival Needs You



I thought I might be able to get away with the one slogan but more explanation could prove useful.



Yes, it's back for the 41st time, that epic event in Bedford's calendar – the Bedford Beer and Cider Festival

I'm back in the Festival Organiser seat, and thanks so much to Fytton Rowland for being an awesome organiser for the past five years. I will be asking him lots of questions!

So from 3-6 October 2018 in the Corn Exchange in Bedford, what's on offer from the 41st Bedford Beer and Cider Festival? Well, it's our normal winning formula of lots of fantastic beers, ciders and perries. Come



along and try them, from all over the country with many from local breweries and you don't even have to leave the comfort of Bedford and the Corn Exchange. They are all available in pints, halves and third measures in glasses featuring a specially designed logo. Third measures are great if you want to try out a wide range of tastes and styles.

Upstairs in the Howard Room will be International Beers bar together with catering by Angelo St Cuthbert's for a great range of meals for lunch and dinner and snacks for those times in between.



There will be musical entertainment on the Wednesday and Saturday evenings and Saturday lunchtime we plan to have the Bedford Morris Men.

Also back is CAMRA's own tombola and games stall and Colin Lilley who can create and engrave a variety of products including engraving your very own souvenir glass.

We will also have the chocolate stall – as chocolate obviously goes with everything – and the mead stall which proved popular last year

Now comes the important bit. The success of the festival lies with its wonderful volunteers and "Your Festival Needs You." If you fancy helping out, there are plenty of jobs that need doing. It all starts with Set Up Sunday (30 September) and goes right through to Take Down Sunday (7 October.)

# Your Festival Needs You (continued)

The festival opens on Wednesday 3 October and runs until Saturday 6 October.



We need people every day, with our busiest times being Thursday and Friday

evenings, so we're looking for lots of volunteers for those two nights. All volunteers get a free souvenir glass, and if you work in the evenings there is a subsidised taxi scheme to get you home. If you want to know more, [beerfestival@northbeds.camra.org.uk](mailto:beerfestival@northbeds.camra.org.uk) (that's me) is the contact, and I can provide lots more information.

To make it easy there is a volunteering form on [northbeds.camra.org.uk](http://northbeds.camra.org.uk). Please spare whatever time you can and (don't tell everyone) volunteers get a free beer allowance. But hands off my favourite beer – it's mine!



Sponsor a cask. Get your business's name up on one of our casks! For only £50 it can be on display for the duration of the festival – and you'll get some free

entry tickets as well. Contact me for details of the cask sponsorship scheme.

*Lynne Ratnett*

## Summer Beer Festivals

### **Hitchin Beer & Cider Festival**

7-9 June at Rugby Football Club, Old Hale Way SG5 1XL. About 150 real ales, ciders and international beers, food at all sessions. Buses 71/72 from Bedford.

[hitchinbeerfestival.org.uk](http://hitchinbeerfestival.org.uk)

### **Sir William Peel Cider & Gin Festival**

5-8 July at Sir William Peel, High St, Sandy SG19 1AG. Selected real ciders, perries and gin. Bus 73 from Bedford.

[sirwilliampeel.webs.com](http://sirwilliampeel.webs.com)

### **Stratton House Beer, Cider & Gin Festival**

20-21 July at Stratton House Hotel, London Road, Biggleswade SG18 8ED. Buses 73/74 from Bedford. [strattonhouse-hotel.com](http://strattonhouse-hotel.com)

### **Great British Beer Festival**

7-11 August at London Olympia Exhibition Centre, W14 8UX. See advert on page 16.

### **Peterborough Beer Festival**

21-25 August under canvas on the Embankment, Bishops Rd PE1 1EF (city centre 10 min). Over 400 real ales including festival specials, a huge range of ciders and perries, bottled beers and wines, and food catering for all tastes. Live music evens in separate marquee. [beer-fest.org.uk](http://beer-fest.org.uk)

### **Fox Summer Beer Festival**

24-26 August at Fox, High St, Carlton MK43 7LA. 18 real ales + 6 real ciders served from a temporary bar in the garden. Variety of live music and food. Bus 25 from Bedford.

[thefoxatcarlton.pub](http://thefoxatcarlton.pub)

### **RHTS Sausage & Cider Festival**

25-27 August at Rushden Station NN10 0AW. Locally made, flavoured sausages with a choice of ciders and perries. Bus 50 from Bedford. [rhts.co.uk](http://rhts.co.uk)

**Black headings, CAMRA festivals, blue headings, others**

# Pub and Brewery News

## Prince of Wales, Bromham



Roland and Kay Keech, familiar faces from Castle in Bedford, have

recently taken on the Prince of Wales as well. Cask beers include Eagle IPA and Courage Directors, with up to three changing ales and a Westons cider, increasing to two ciders in summer. Home-cooked pub meals are available throughout the week except Sunday evening. There is a quiet garden at the rear for al fresco drinks in fine weather. The pub is now open all day every day. [theprinceofwalesbromham.co.uk](http://theprinceofwalesbromham.co.uk)

## Cricketers, Goldington Rd, Bedford

New landlord Rob Bartlett has recently taken over the tenancy from his father Martin, but we don't expect to see much change. Black Sheep Best Bitter, Fuller's London Pride, Sharp's Doom Bar and two changing ales are usually available. Call 01234 330049 or visit Facebook [@TheCricksCQ](https://www.facebook.com/TheCricksCQ).

## Rose, High St, Bedford



After refurbishment, this popular High Street pub now looks a little different inside. Manager Adie offers four changing beers on handpump, with up to four ciders served by gravity

from boxes in the cellar. When we last checked, all four ciders were from Lilley's in Frome, Somerset. It is good to see a regular alternative to the ubiquitous Westons. A range of food is available throughout the week.. Call 01234 353749 or visit Facebook [@TheRoseBedford](https://www.facebook.com/TheRoseBedford)

## Ye Three Fyshes, Turvey

This listed 15th century inn next to the Great Ouse recently lost its Italian restaurant and now serves traditional British pub food. Bar snacks are available on a separate menu, with Adnams Ghost Ship and Sharp's Doom Bar on handpump. The main bar has a flagstone floor and inglenook fireplace, while the attractive garden overlooking the river is excellent in fine weather. Coffee and cake mornings are held on Wednesday to Saturday, and there is a bar happy hour from 6 to 7pm. [yethreefyshes.co.uk](http://yethreefyshes.co.uk)

## Brewhouse & Kitchen, Bedford

A few recent changes at this High Street brew-pub, with brewer Pete Hannington making several new "craft" beers, including Chief Goober Oatmeal Stout and Castle Lane APA. The four cask ales are now: Bankers Draft, Intrepid, Braxeter and Invarsity, but no real cider. Beer Masterclasses and Brewing Experience Days are still held, in addition to "Meet the Brewer" sessions every Thursday evening from 7 pm, and on the final Thursday of each month, a blindfold beer challenge. [brewhouseandkitchen.com/bedford](http://brewhouseandkitchen.com/bedford)

## White Park Brewery

Work has now started to move the brewery from its old home outside Cranfield to the Three Cups in Bedford (see page 5). [whiteparkbrewery.co.uk](http://whiteparkbrewery.co.uk)

## Crown, Little Staughton

We reported the new micro-brewery at the Crown in Little Staughton in the spring issue. Owner Kevin Foskett has now been granted a wholesaler's licence, allowing him to sell his beer to other pubs, festivals and retailers. [thecrownstaughton.com](http://thecrownstaughton.com)

# AWARD WINNING BEERS BREWED IN HERTFORDSHIRE



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Sunday 12 noon - 10.30pm

### Food serving times:

Wed - Fri: 6pm - 9pm  
Saturday: 12 noon till 3pm; 6pm to 9pm  
Sundays - 12 noon - 3pm

**Monday** - Darts night  
**Tuesday** - Charity quiz night  
**Wednesday** - Steak night  
(special deal on steaks)  
**Friday** - Friday Fizz  
(half price Prosecco)

Tel: 01234 708238

For more information about menus and upcoming events visit  
[www.stjohnsarms.co.uk](http://www.stjohnsarms.co.uk)

# Rocket Reaches for the Sky



latter two for their dark beers. They use Herefordshire Admiral hops in pelleted form; this is high in  $\alpha$ -acids and gives an orange flavour. The spent grain goes to feed the Highland cattle!

Their pump clips use the design of an Art Deco mirror, and the typeface on them is Walt Disney Rocketeer.

**N**orth Beds CAMRA's April Brewery trip took us to the Rocket Brewery in Great Staughton, just over the border from Beds into Cambs, which occupies the former Red Brewery premises on a farm, where Highland cattle grazed as we drove up. Rocket has been brewing there since November 2017, having previously 'cuckoo-brewed' at the Kings Cliffe Brewery in Northants.

The brewery is owned by Mike Blakesley and Dave Smith. Mike has worked in the aerospace and IT industries, and takes responsibility for marketing. The Rocket theme in the beers' names comes from him. Mike, a Northants CAMRA member, had been Kings Cliffe's Brewery Liaison Officer for CAMRA, and helped Kings Cliffe brew an award-winning porter, which has now become Black Arrow in Rocket's range.

Dave is a home-brewer of many years' standing, and brews the beers. They bought Red's equipment, which mashes 100 kg of malt at a time, and use pale malt, chocolate rye malt and smoked barley, the

They generously offered us a choice of six of their brews: Komet, a session beer (3.8% abv) in Kölsch style; Maverick (4.0% abv), a honey beer; Black Arrow (4.0% abv), a porter; Bloodhound (4.2% abv), a



# Rocket Reaches for the Sky (continued)



traditional bitter; Vostok (4.2% abv), a Russian-style stout; and Atlas (5.8% abv), a proper strong IPA. Most of us sampled all of them. I thought all



were good of their type and in good nick, except for the Atlas. That wasn't Mike and Dave's fault, though – my colleagues had mostly got to it before me, so my glass was 'end of barrel'!

Rocket's generosity extended to a buffet supper too, so we all returned to Bedford thoroughly replete, and wishing Dave and Mike every success. The hard bit, in Bedfordshire, is finding retail outlets, so let's hope that some of the free houses in North Beds give Rocket a chance to fly!

*Fytton Rowland*

## Some New Hats

**A**t the Annual General Meeting of the North Bedfordshire Branch of CAMRA, there were some changes on the committee, though some of them were merely people changing hats, or acquiring extra ones.

The major event was the retirement of our Treasurer, Mike Benyon, after over thirty years. Mike has been a CAMRA stalwart in Bedford for as long as anyone can remember, and he will be a very hard act to follow as treasurer. Mike was also treasurer of the Great British Beer Festival (GBBF) for just as many years, and when he retired from that post he received CAMRA's award for the person contributing most to GBBF.

The officers elected were: Roger Stokes, Chairman, Press and Publicity Officer and Clubs Officer; Peter Argyle, Secretary and Pub Campaigns Co-ordinator; John Keays, Treasurer; Dan Veal, Vice-Chair, Young Members' Contact and Social Media Officer; Neil Ratnett, Membership Secretary; Fytton Rowland, Firkin Editor and Pub Protection Officer; Gary Mudd, Social Secretary; Lynne Ratnett, Festival Organiser; Sue Fossey, Cider Representative; Alan Hawkins, Website Officer. Alan Higgs, Helen Mudd, David Dupont and Geoff Foll were re-elected to the branch committee.

If any other CAMRA member out there might like to relieve someone of one of their multiple hats, please come forward!

# Go-Ahead for Wells

In our Spring issue we reported that Charles Wells Ltd had applied for planning permission for their new brewery at Fairhill, off Clapham Road in Bedford. The local press reported in May that they have now obtained planning permission for this development, which in addition to the brewery will contain a visitors' centre, a pub and an events venue. The new building, which reportedly will cost over £30 million, is of an attractive modern design, and will produce the new Charlie Wells beers that will emerge at the end of the current Wandering Brewer phase in the company's history. We look forward to seeing construction starting soon!

## Peter Guthrie

We are sorry to report that Peter Guthrie has recently died. Peter, who was in his nineties, was a familiar face at Bedford Beer and Cider Festivals, where he has served behind the Glasses Bar for a number of years past – definitely our oldest volunteer! He was a former music teacher and saxophonist. We will remember him as one of nature's gentlemen. At the end of the 40th festival, last October, he said 'See you next year', but sadly that will not now be. We will miss him, and send our condolences to his family.

## North Beds CAMRA on Social Media

Facebook:

<https://www.facebook.com/nbcamra/>

Twitter:

<https://twitter.com/nbcamra>

Instagram:

<https://www.instagram.com/northbedfordshirecamra/>

## The Firkin

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Items for publication in the next issue should reach the Editor by the date shown at the foot of this page.

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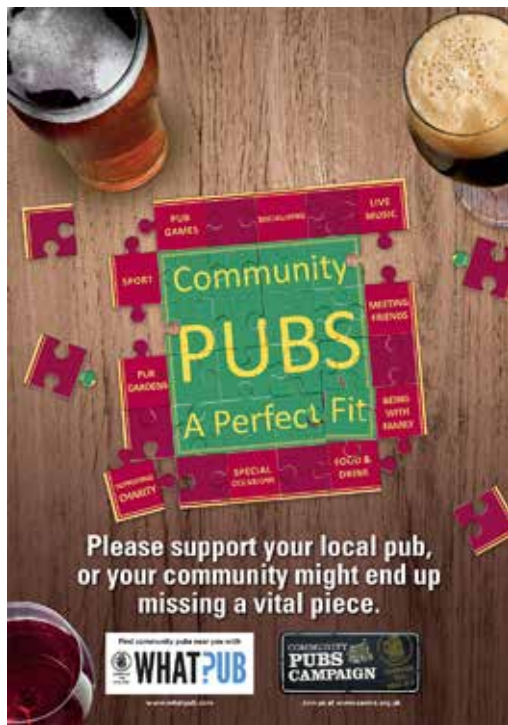
Young Members' Rep, Social Networking and Vice-Chairman:

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[vice-chairman@northbeds.camra.org.uk](mailto:vice-chairman@northbeds.camra.org.uk)

[socmedia@northbeds.camra.org.uk](mailto:socmedia@northbeds.camra.org.uk)






# The Bell in Odell Beer Festival

August Bank Holiday Weekend:  
Friday 24th 6pm to Monday 27th  
10.30pm

- 16 Real Ales plus a variety of Ciders
- Live Music from Local Bands & Artists from Friday Night through to Monday Night
- Hog Roast
- Curry Van
- Ice-Cream
- Sweet Stall
- Fun for all the family, dogs welcome



For full schedule visit Facebook  
 TheBellinOdell  
 Or Website: [thebellinodell.co.uk](http://thebellinodell.co.uk)  
 Or Call: 01234 910850

# Pubs and Beer and Real Ale

Reading through the Winter and then the Spring editions of the *Firkin* 2017-2018, it gives you an insight as what it all means. I enjoyed all the features, from the Chairman's Corner, to Dan Veal's History of Beer.

I have lived in Clapham all my life of 84 years, and I have written six books on the history of Clapham. I also write articles about the village in the village magazine. I didn't realise, and I don't suppose many other people did either, until I read Dan Veal's piece, that beer was being made at such an early date. From about the year 1400, hopped beer was imported to England from the Netherlands. I didn't know that hops for making beer were being grown in England as early as 1428, and I think Dan must have done a lot of research over many weeks. I know it can be exhausting at times and frustrating, but pleasurable when finished.



The *Firkin* is a very good magazine. It gives you an insight in to most of the pubs around Bedfordshire in an easily readable way. Long may our pubs survive! Most of the old well-known breweries have gone from around Bedfordshire. We must not let our pubs go the same way, otherwise all the camaraderie you get in a pub will be gone.



In recent years, Clapham has lost three pubs and two clubs. The first pub in the village was the Swan, which closed around 2013. The Horse and Groom closed as a pub in around 2014, and is now an all day restaurant. *[It is still technically a pub, in that you can go in and buy just a drink. Ed.]*

The old pub called 'The Vicar of Wakefield' (how did it get that name?) closed in 1977, and is now a private house. The Clapham Working Men's Club, known as the Clapham Club, closed around 2014, and half of the building is now a Tesco store. The back half became a Social Club, but that too has closed and is up for sale on leasehold. Then way back in 2002, the old RAE-cum-DERA social club closed. Houses and flats have been built on the site. Nowadays all the village has is the three pubs, the Horse and Groom, the Star and the Fox and Hounds.

Most of the pubs in Clapham were licensed during the 1800s, except the Horse and Groom, which was licensed during the 1700s. Most, if not all, started as ale houses, but just when they began selling ale, I haven't found out, as it seems to be lost in antiquity, like most of early history of Clapham.

*John F. Pickering*

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# What's in it for Me?

**A**s the Young Members Contact for our CAMRA branch, I realised that not many people actually knew what the benefits were from joining CAMRA until they joined. So I spoke to fellow members and we compiled a list of benefits and reasons you should join CAMRA today!

**Socials** – Each branch arranges socials for all their members, these range from pub walks to brewery tours. *This is a great way to see pubs you wouldn't normally visit. For example, we often have minibus tours to the country pubs which I could never drink in due to the lack of public transport.*

**You get to meet** fellow beer and cider enthusiasts! *A lot of my friends enjoy going to the pub. However, they don't drink real ale, so I can't discuss which ones I love with them. Joining CAMRA has enabled me to make more friends who enjoy talking about ale.*

**Discounts** – As a CAMRA member you are entitled to discounts with different companies (such as the Merlin Group). Some pubs offer discounts off beer, and each year you receive vouchers to use in Wetherspoons. *When I went on holiday I used a CAMRA discount to get into The Sea-Life Centre for a lot less than regular entry, then went into a nearby pub that offered 10% off a pint for CAMRA members. It meant I saved enough money to buy more ale!*

**The membership** is made up of people from different backgrounds, who work in different sectors, live in different areas, and are of different ages and genders, but we are all friends.

**There are opportunities** to volunteer that you can put on a CV. *I have volunteered at the beer festival and can put bar work*

*and working with the public on my CV. Also, with my social media hat I can also add that I have experience of social media for an organisation.*

**We offer free training** in different areas that can be transferred into your work. *I have taken the training course on using social media. I learned so much about Facebook pages and how to make posts engaging. This was transferred into my job, as I now help to run the social media for them (and get bonuses for it).*

**It helps to develop your social skills.** *A friend of mine found socialising difficult, it meant that they struggled in job interviews and also meeting 'the one'. I encouraged them to join CAMRA, they came along to a social with me and were able to talk to different people about their passion (cider). Today they regularly attend and help to organise socials at their new branch, where they moved due to a job opportunity.*

**You get to learn from others** and have chance to network. *From going to the branch socials, I have met people who work in the same industry as myself, and this has provided many benefits to each of us for work. I have also had the chance to meet one of my favourite YouTubers through CAMRA.*

**CAMRA** is an aging organisation, but this means that if you join now you can stamp your mark and be part of the upcoming changes with the revitalisation project. *Also there are various roles available on the CAMRA branch committee, with various amount of effort required.*

As you can see there is a lot to gain from joining CAMRA. For information on how to join visit our website.

*Dan Veal*

# History of Beer Part 3

In parts 1 and 2 (see previous Firkin issues) I bought you the history of beer from around 7000 BCE up to the start of the 18th Century. We saw beer and brewing rise in the Middle East and arrive in Europe. Then we saw brewing methods improving with English beer and ale rising in popularity, we ended with America beginning to brew beer using English methods. In this part I shall bring you the historical origin of today's brewing, a revolutionary discovery and steam power.



1760 – Thermometers are now used to aid the production of beer.

1765 – Steam engines are improved, meaning that the industrialisation of beer could become reality. Industrialisation means that women are now rarely seen as part of the brewing process.

1770 – Hydrometers are being used in breweries to check if the beer has fermented. Up to this point beers were made from only one type of malt (e.g. brown malt for brown beer, pale malt for pale beers). Now brewers can calculate the yield from different malts, they discover that pale malts give the best yields. So brewers begin to use pale malts for all beers and to add a small quantity of darker malts for the correct colourings.



1786 – Brewing reaches the area now known as Canada with the founding of the Molson Brewery.

Late 18th Century – The British introduce a tax based on the strength of beer in terms of cost of ingredients; there were three graduations “table”, “small” and “strong” beer. Brewers would mix these types to

create variety and sometimes avoid tax.



1797 – Joseph Bramah invents the beer engine, a device to pump beer manually from the cellar. These handpumps are still used in pubs today.

1810 – Munich establishes Oktoberfest.

1816 – A British Law is passed forbidding the use of any ingredients other than malt and hops in beer. This was due to some brewers using colourants in their beer.



1817 – Daniel Wheeler invents the drum, allowing for the creation of dark, roasted malts leading to porters and stouts.



1822 – The Samuel Allsopp Brewery from Burton upon Trent copies a popular pale ale

# History of Beer Part 3 (continued)

recipe from London. He gets a more hoppy tasting beer in comparison.

1827 – Pale ales from the Hodgson brewery become popular in India, but they go off before reaching India. Allsopp brewery develops a strongly-hopped pale ale in the style of Hodgson. This style of beer can survive the voyage and is named India Pale Ale (IPA).

1830 – The lager method of brewing is being developed across Continental Europe.

1830 – The Beerhouse Act enables anyone to brew and sell beer, ale or cider from a pub or their own home after obtaining a licence of £2 for beer and ale and £1 for cider. This leads to the opening of hundreds of new pubs throughout England.



1842 – In Pilsen, Bohemia (now the Czech Republic) Josef Groll produces the world's first golden lager. This style of beer is

now called “Pilsner”, and the original beer is still being produced today in Pilsen.

1850's – German immigrants introduce lager to America, leading to a variety of American Brewers we know today (Coors, Miller, Anheuser-Busch to name a few).

1860 – Ferdinand Carré, a French engineer, develops the first commercial refrigeration machine. This means brewers find it easier to create lagers.



1857 – Louis Pasteur discovers yeast and that it is the cause of alcoholic fermentation.

1876 – Louis Pasteur develops pasteurisation to stabilise beer (decades before the process was applied to

milk).

1888 – Samuel Allsopp's beer has become very popular throughout Britain. Chemist C. W. Vincent analyses the waters of Burton and identifies that calcium sulphate is responsible for the improved hoppy taste in the Burton beers. This leads to the modern brewing process of Burtonisation, in which brewers add magnesium sulphate into their liquor (water). It is around this time when lighter 'hoppy' beers become more popular, hops are now more common in beer, and the usage of “ale” to mean a beer without hops is falling out of use.

Late 19th Century – Continental lagers are being offered in pubs, but have a very small market, in favour of British beer and ale.

We end part 3 at the end of the 19th Century. Lagers have arrived but don't pose a threat to beer and ale, yet.

We have had many inventions that are still used today to make your real ale taste as perfect as possible.

Next time we shall see the beginnings of a very important organisation and this brings us up to the present day.

*Dan Veal*

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